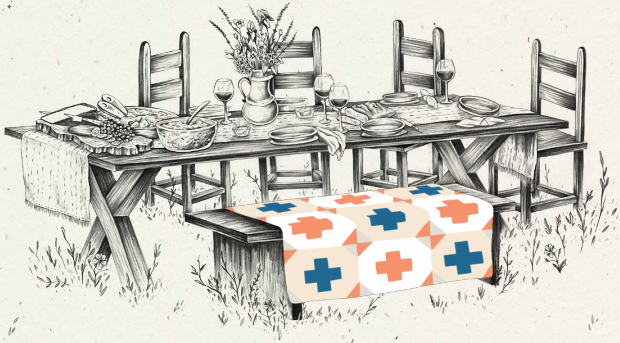


CANAS FEAST



2020.

VASO BIANCO
WILLAMETTE VALLEY AVA
ANDREAS VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: October 5th - 8th

COOPERAGE: Six months in stainless steel and clay amphora (35%)

PH: 3.24

ALCOHOL: 13.1%

BOTTLED: April 2021

AGING: Drink now

FOOD PAIRING SUGGESTIONS

Summer Salads, Grilled
White Fish, and Semi-Soft
Mild Cheeses



VINEYARD NOTES

L.I.V.E. Certified

PLANTED: 1993

ACREAGE: 29 Acres

ELEVATION: 650 ft.

SOIL SERIES: Bellpine and

Willakenzie, shallow sedimentary soils

COMPOSITION

Pinot Grigio (49%)

Chardonnay (35%)

Traminer (13%)

Moscato (3%)

VINTAGE TRENDS

Dry, Wet, Dry, Windy...

A mild, dry winter preceded a cold, wet spring. The rain events, which prevailed during flowering in the Willamette Valley, led to a much-reduced fruit set, making for the smallest crop since 1999. Another very warm growing season provided ample heat for ripening. Dry conditions, coupled with a relentless high-pressure system and fierce easterly winds, made for an unprecedented wildfire season in the Pacific Northwest. Hazy smoke-filled days dissipated the ultraviolet radiation immensely, which slowed ripening and allowed for well-paced sugar and flavor development, while maintaining higher acid levels. The subsequent wines produced from this harvest are replete with concentrated flavors and balanced acidity.

WINEMAKER NOTES

Often overlooked when discussing classic white wines of Italy, Gewürztraminer and Chardonnay are the 2nd and 3rd most planted wine-grape varieties in Northern Italy's Alto-Adige region (exceeded only by Pinot Grigio). Given that Trentino Alto-Adige experiences significantly more cultural influence from continental Europe than Italy's central and southern provinces, it's no surprise that the long history of German, French, and Austrian integration have birthed a region that beautifully intermingles winemaking and viticulture practices in this politically "semi-autonomous" region.

The classic "Dolomiti Bianco" wines capture Alto Adige's perfect environment for cool climate varieties that yield whites with well-defined acidity. These nervy and flavorful wines inspired us to create our Vaso Bianco blend. It was important for us to create a wine that could exhibit ample acidity, without being too lean. The stainless steel fermented Pinot Grigio provides fruity structure and intensity while the clay amphorae fermented Chardonnay lends minerality and subtle earth notes. A second "malolactic" fermentation of the Chardonnay adds texture, and mid-palate weight, providing a rich, creamy mouthfeel. Hints of Traminer (Gewürztraminer's Italian moniker) and Moscato contribute intriguing spices and floral elements, imparting a lovely complexity that is elemental to this white blend.

TASTING NOTES

Abundant aromas of apricot and muskmelon precede notes of vernal white flowers. Flavors of grapefruit, brioche, and mineral nuances pass in a subtle but steady procession. Creamy and soft up front, a nervy/crisp backbone parallels the long, full mid-palate and extended



EXPLORE WINES FROM OUR OTHER WINE FAMILIES, INFLUENCED BY THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.

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